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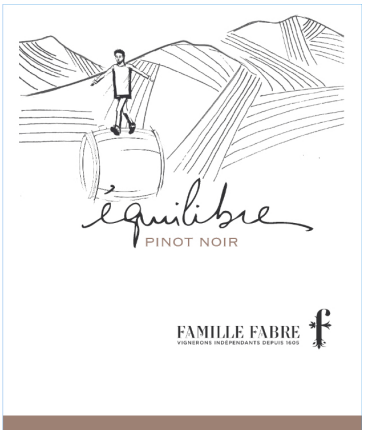

FAMILLE FABRE 'ÉQUILIBRE'
Pinot Noir

REGION/ ORIGIN	Vin de France Languedoc	WINEMAKER	Louis Fabre
VINTAGE	2025	WINERY ESTABLISHED	1605
VARIETALS	100% Pinot Noir	VINEYARD(S)	Estate fruit (3ha)
ALCOHOL	13%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless steel Neutral yeast	SOIL TYPE	Clay & limestone
AGING	6 months	ELEVATION	40 meters
BARREL TYPE BARREL AGE	300L French Oak New	FARMING METHODS	Organic Certified
FILTER/FINING	Light filter None	HARVEST TIME	End of August
TOTAL SULFUR/ RS	54 mg/l 0 g/l	TOTAL PRODUCTION	40,000 bottles

Louis Fabre converted to organic farming in 1991, making the Fabre family one of the first Domaines in the Languedoc to 'go green'

The Famille Fabre domaine dates back 14 generations to 1604 when the wines were made from simple small plots of vines for the family and friends of the area. Fast-forward over four hundred years, and the estate's growth has not only been impressive, but the focus on quality and respect for the land they have grown into, has grown at even more stunning rates. The family now operates 5 individual and small Chateau throughout the Languedoc, each focusing on different terroir, different climate, and the differing native grapes, with respect for the land and grapes as their top priority. Louis Fabre became one of the first in the Languedoc to 'go green' in 1991 by converting the property to organics, and in 2014 the estate was awarded with the level 3 HVE (high environmental value). The *Équilibre* range of wines is a portion of their consciously farmed fruit that is dedicated to predominantly single varieties, and from general IGP areas of the estate. Working to showcase the vibrancy of each grape and the terroir from which it comes, this group of remarkable values from the south of France is a beautiful accompaniment to the AOC expressions of the domaine.

'A vine that gives must also receive'
- a philosophy that leads the Fabre family to take diverse measures in increasing biodiversity -

The *2025 Équilibre Pinot Noir* comes from vines planted on clay and limestone soils in an area just on the east side of the well-known town of Beziers in the Languedoc. The grapes were brought to the cellar and fully destemmed before fermentation in stainless steel tanks. Once complete, the wine was moved into new French barrels of 300 liters and laid to rest for around six months before it was lightly filtered and bottled. The resulting wine has a lovely aromatic appeal, full of summer strawberries, red roses, and a slight peaty character. In the mouth, this red is soft and supple, full of ripe garden berries, earthy mushrooms, and river rocks. The acidity is very balanced with the fruit and soft tannins, all of which follow through to an easy and mouth-watering finish.